

Starters

Green Chile Artichoke Dip	10
Creamy parmesan, spinach & artichoke dip with roasted green chile Garlic-rubbed sourdough crostini	
Fried Calamari	13
Jalapeño, spicy sriracha aioli & marinara	
Seafood Cocktail	14
<i>Served classic or hand tossed</i> Avocado, vine-ripened tomato, red onion, lettuce, lemon vinaigrette & cocktail sauce	
• Jumbo Prawn	
• Blue Crab	
• Jumbo Prawn & Blue Crab	
Lump Crab Cake	14
Red chile remoulade & avocado salsa	
Avocado Tempura	10
Ginger, scallion & soy dressing	

Soups & Salads

Classic Baked French Onion Soup	9
Caramelized onion with sherry & beef bouillon Gruyere cheese & crouton	
Seafood Chowder	10
Chunky bisque with lobster, shrimp, clam, mussel & diced potato Saffron rouille	
Iceberg Wedge	9
Bacon, Roquefort blue cheese, cherry tomato, red onion & crouton Vinaigrette	
Chopped Salad	8
Baby lettuce, corn, tomato, blue cheese & fried onion	
Juniper Chicken Caesar Salad	12
Chopped romaine heart, romano cheese & crouton Garlic anchovy dressing	

Sides

\$7 a la carte

Steak Fries

Sautéed Mushrooms

Mashed Potatoes

Loaded Baked Potato

Almond Rice Pilaf

Bacon Brussels Sprouts

Green Chile Mac & Cheese

Creamed Spinach

Lyonnais Potatoes

Asparagus

Grilled or Steamed

*Please let your server know about any dietary restrictions or allergies.
Our culinary team is happy to modify our menu to best suit your needs.*

— *Signature Steaks* —

Our steaks are hand trimmed & served with red wine demi-glace

9 Ounce Filet Mignon	36
Our most tender cut	
10 Ounce Sirloin	24
Baseball cut to stay lean, thick & flavorful	
14 Ounce New York	36
Dry-aged for 28 days	
18 Ounce Bone-In Rib Eye	44
Seared on the grill & finished in the oven	

— *Steak Compliments* —

8 Ounce Lobster Tail	MP
Jumbo Prawn Scampi	15
Seared Jumbo Scallops	15
Bernaise Sauce	3
Stilton Blue Cheese Crusted	3
Peppercorn Sauce	3

— *Entrées* —

Slow Roasted Prime Rib		
Au Jus	Queen Cut - 12 Ounce	29
	King Cut - 16 Ounce	37
Herb-Marinated Colorado Lamb Chops		37
Celery root purée & mint-infused demi-glace		
Chilean Sea Bass		32
Melted leek & port wine butter sauce		
Crispy Skin King Salmon		28
Sautéed succotash & lemon caper beurre blanc		
Chicken Oscar		26
Stuffed with blue crab & avocado		
Grilled asparagus & hollandaise		
Pacific Red Snapper		25
Sautéed asparagus & squash with a red pepper ragout		

— *Desserts* —

\$8 each

New York Cheesecake

Crème Brulée

Classic Apple Pie à la Mode

Chocolate Alto

Pine Nut Caramel Tart

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.